EAST Search History

EAST Search History (Prior Art)

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	12	sponge near10 dough near10 refrigerat$3	US-PGPUB; USPAT	OR	ON	2009/10/08 15:50
L2	0	"sponge dough is refrigerated"	US-PGPUB; USPAT	OR	ON	2009/10/08 15:55
L3	1	"sponge dough" near10 cool $3	US-PGPUB; USPAT	OR	ON	2009/10/08 15:56
L4	3	"sponge dough" near10 refrigerat$3	US-PGPUB; USPAT	OR	ON	2009/10/08 15:57
L5	0	"sponge dough" near10 ferment$3 near10 "low temperature"	US-PGPUB; USPAT	OR	ON	2009/10/08 15:58
L6	0	"sour dough" near10 ferment $3 near10 refrigerat$3	US-PGPUB; USPAT	OR	ON	2009/10/08 16:00
L7	0	"sour dough" near10 refrigerat$3	US-PGPUB; USPAT	OR	ON	2009/10/08 16:01
L8	0	"sour dough" near10 refrigerat$3	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:02
L9	1	"sponge dough" near10 refrigerat$3	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:02
L10	0	commercial near10 "sponge dough"	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:10
L11	0	("sponge dough" or "sour dough") near10 kept near10 "low temperature"	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:14
L12	18	("sponge dough" or "sour dough") near10 cool$3	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:15
L13	42	dough near10 cool$3 near10 time	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:23
L14	0	"sour dough" near10 control $4 near10 ferment$4	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:43
L15	0	"sponge dough" near10 control$4 near10 ferment$4	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:43
L16	0	"sponge dough" and (control $4 near10 ferment$4)	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:43
L17	3	dough and (control$4 near10 ferment$4)and "low temperature"	EPO; JPO; DERWENT	OR	ON	2009/10/08 16:44
S1	2	((RENE) near2 (BURGERMEISTER)).INV.	US-PGPUB; USPAT	OR	OFF	2009/02/20 10:04
S2	2	((BRUNO) near2 (ZEHNDER)).INV.	US-PGPUB; USPAT	OR	OFF	2009/02/20 10:07

S3	2	((MEIERT) near2 (GROOTES)).INV.	US-PGPUB; USPAT	OR	OFF	2009/02/20 10:07
S4	1	("5433966").PN.	US-PGPUB; USPAT	OR	ON	2009/02/20 10:07
S5	15	"dough improver" with yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:21
S6	193	"dough conditioner" with yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:31
S7	50	S6 and (composition near10 dr$4)	US-PGPUB; USPAT	OR	ON	2009/02/20 11:32
S8	37	S7 and (composition near10 dough)	US-PGPUB; USPAT	OR	ON	2009/02/20 11:33
S9	0	"dough conditiner concentrate" near10 contain $3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:48
S10	0	"conditiner concentrate" near10 contain$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:48
S11	1	"dough concentrate" near10 contain$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:48
S12	0	"dough concentrate" near10 includ$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:49
S13	0	"conditioner concentrate" near10 includ$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:49
S14	35	"dough conditioner" near10 includ$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:50
S15	2	"dough additive" near10 includ$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 11:59
S16	6	"sourdough starter" near10 dr $4	US-PGPUB; USPAT	OR	ON	2009/02/20 12:01
S17	2	"dough starter" with yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 12:07
S18	4	"bread starter" with yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 12:08
S19	22	dr$3 near5 dough near10 contain$3 near10 yeast	US-PGPUB; USPAT	OR	ON	2009/02/20 12:11
S20	2	"yeast composition" with ascorbic	US-PGPUB; USPAT	OR	ON	2009/02/20 12:23
S21	1	"yeast composition" with "vitamin c"	US-PGPUB; USPAT	OR	ON	2009/02/20 12:24
S22	1	"yeast composition" with flour with ("vitamin c" or ascorbic)	US-PGPUB; USPAT	OR	ON	2009/02/20 12:33
S23	4	"dough conditioner" near10 contain$3 near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:08
S24	3	"dough conditioner" near10 includ$3 near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:09

S25	0	"dough extender" near10 contain$3 near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:10
S26	1	"yeast composition" near10 contain$3 near10 flour	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:10
S27	124	flour near10 therm$5 near10 (process$4 or treat$4)	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:12
S28	1	S27 and (contain$4 near10 yeast)	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:13
S29	7	"pre-dough concentrate"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:22
S30	0	"dough quickener"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:24
S31	0	"dough fermentation aide"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:24
S32	0	"dough fermentation aid"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:24
S33	0	"dough fermentation extender"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:24
S34	0	"dough fermentation accelerator"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:25
S35	0	"thermally treated flour"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:25
S36	5	"extruded flour"	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:25
S37	10	flour near10 extrud$3 near10 yeast	EPO; JPO; DERWENT	OR	ON	2009/02/20 13:29

10/8/2009 4:57:08 PM
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